



Fayoum University
Faculty of Tourism and Hotels

**FOOD HERITAGE OF ANCIENT AND
CONTEMPORARY EGYPT WITH
PARTICULAR EMPHASIS ON MEAT
PRODUCTS**

By

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2021 A.D



English Summary

Name of Candidate: Eslam Adel Attaallah Mohammed Salem

Degree: Ph.D.

Title of dissertation:

**Food Heritage of Ancient and Contemporary Egypt with
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Approval: 26 / 4 / 2021

ABSTRACT

This study involves Egyptian food heritage with particular emphasis on meat products. Because most previous studies have attempted to explain

only the ancient aspects of Egyptian food, the study offered here explores another aspect of Egyptian food heritage by comparing between the ancient and contemporary food aspects such as diet, processing meat, butchery, serving habits, and beef based-meals .

This work aims to explore ancient Egyptian traditions and habits that remain active in Egypt today by drawing links between ancient and contemporary Egyptian cultural heritage, particularly food issues. The traditional cultural and social heritage of Egypt includes different types of meat and meat-based products and meals, cooking traditions, and eating habits. This dissertation particularly aims to survey and describe different meats and meat-based products in Egypt, both past and present .

To achieve these aims, both the qualitative (deductive) and quantitative (adductive) methods are employed throughout the study. Additionally, the descriptive and analytical approach are also applied. Photography and interviews with modern Egyptian butchers are used to serve representing the qualitative part of the present study. The importance of the study also stems from its contribution to data related to the mobility of food traditions through Egyptian history, with a particular emphasis on meat products.